

Packing. Butter intended for the export trade should be solidly packed in clean, tight packages, which have been well coated with paraffine, and lined with heavy parchment paper. If soaked several hours in a strong brine, to which formalin has been added there will be little tendency to mould. Care is necessary to insure a smooth finish without causing a greasy appearance on the surface. The paper ends, if kept moist, may be neatly and closely folded over the top of the package, so as to form a seal, thus excluding the air.

The length of time during which butter will retain its fine aroma depends very largely on the temperature of the storage in which it is held. A temperature not higher than 28 or 30 degrees F. should be maintained when butter is being held for two weeks.

A cold storage requires close attention in order to keep it clean and dry, and to insure a uniformly low temperature. The extreme variations in temperature may be readily noted if a self-registering maximum and minimum thermometer be kept in the cold storage.

It is not wise to hold butter more than a week in the average creamery cold storage. The depreciation in the actual worth of the butter usually more than offsets any rise in price.

THE CREAMERY BUILDING AND MACHINERY.

The building should be neatly and substantially built, preferably of cement, brick or stone. If built of wood, the walls should be well insulated by the use of four to six thicknesses of lumber, two to four thicknesses of good building paper, and at least two "still-air" spaces. The outside should be neatly painted some light color, which will cause it to be cooler in summer. The floors should be made of cement. A wooden floor should not be used in a creamery, as it is almost impossible to prevent its leaking, and so harboring decaying organic matter. Old wooden floors should be replaced with cement as soon as possible. The cement should also extend up on the walls for at least six inches.

The ceiling of the making room should be at least twelve feet high. The inside of the creamery and cold storage should be coated with whitewash once a year. If not whitewashed, it should be painted, but the cold storage should be coated with shellac and not paint, owing to the smell from the paint which may taint the butter. When troubled with mould on the walls they should be thoroughly cleaned, then be sprayed with a solution of one part bichloride of mercury in one thousand parts of water.

The cream vats should have plenty of space for water and ice around the sides for cooling. The combined churn and worker saves labor, time, floor space, pulleys and belting, and can be recommended to those purchasing new churns and workers. All the machinery in a creamery requires extra good care, as otherwise it deteriorates in value very rapidly.